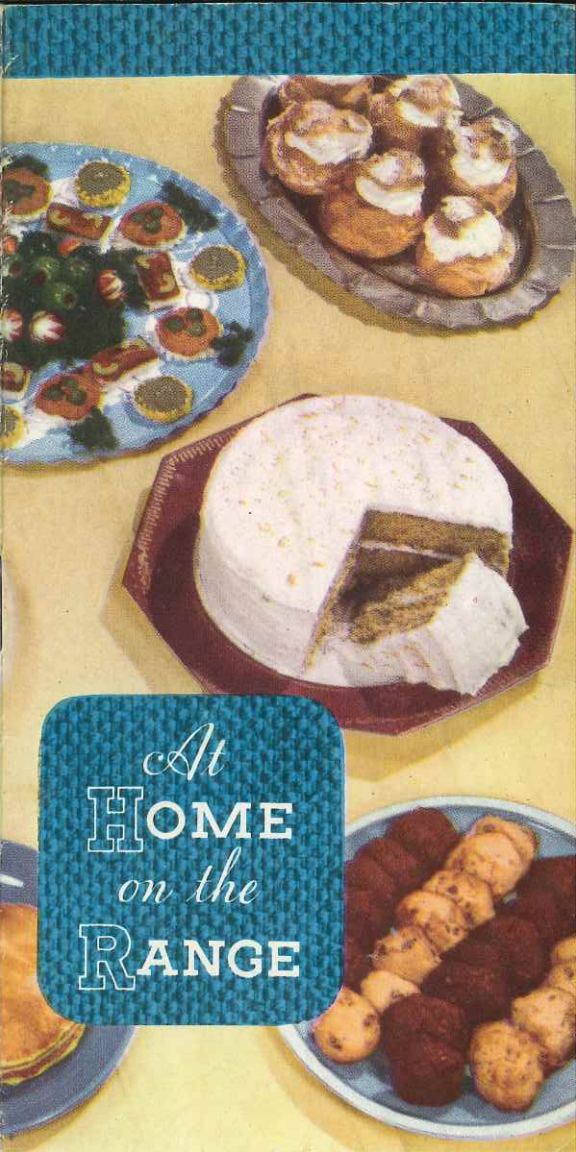

At
HOME
on the
RANGE

A message from Martha Logan

A WORD TO YOU, MRS. SHOPPER! The purpose of this little book is to help you save money — make "expensive-tasting" dishes a *thrifty* way. For these recipes, using Allsweet Margarine, illustrate how you can have the *richness* of a table spread in cooked dishes — economically!

For instance, in cakes and cookies, Allsweet Margarine gives *flavor* as well as shortening power. This margarine is fine for frying, too. And for sauces, sandwich fillings, frostings, we are sure you will be delighted with Allsweet's delicate richness.

All of the recipes here have been carefully tested in our Swift kitchens. We are eager to share with you their secret of Allsweet richness and thrift.

Martha Logan

Home Economist for
Swift & Company

BROWN SUGAR CAKE — ORANGE ICING

Cakes and Frostings

ALLSWEET CAKE

½ cup Allsweet
1 cup sugar*
1 teaspoon flavoring
2 eggs
2 cups sifted cake flour
3 teaspoons baking powder
⅔ cup milk

Cream Allsweet, sugar and vanilla until light and fluffy. Beat in eggs thoroughly. Sift together flour and baking powder and add to creamed mixture alternately with milk, mixing to form a smooth batter. Pour into two 8-inch layer cake pans lined with paper. Bake in a moderately hot oven (375° F.) 30 minutes.

Variations — add 1 of the following: ½ cup chopped nuts . . . ½ cup chopped dates . . . ½ lb. chipped sweet chocolate . . . ½ teaspoon each cloves, cinnamon . . . nutmeg and ½ cup raisins.

*Less Sugar: Use ½ cup sugar and ½ cup corn syrup or honey.

CHOCOLATE FROSTING

¼ cup melted Allsweet
2¼ cups powdered sugar
1 egg yolk, ¼ cup water
¼ cup cocoa

Combine all ingredients. Beat until thoroughly blended and fluffy. Yield: Frosting for 2 layers.

FUDGE LOAF CAKE — MOCHA ICING

BROWN SUGAR CAKE

½ cup Allsweet
2 cups brown sugar
2 eggs
½ cup hot water
½ cup sour milk
½ teaspoon soda
2 teaspoons baking powder
2½ cups sifted cake flour
1 teaspoon vanilla

Cream Allsweet. Add 1 cup brown sugar. Cream well. Beat together 1 cup brown sugar and eggs. Beat into batter. Combine water and milk and add alternately with soda, flour and baking powder which have been sifted together. Beat thoroughly. Add vanilla. Bake in two paper-lined 8-inch layer pans in a moderate oven (375° F.) about 35 minutes.

MOCHA ICING

6 tablespoons Allsweet
1½ tablespoons cocoa
1 egg yolk
3 to 5 tablespoons hot coffee
3 cups powdered sugar

Cream Allsweet and add egg yolk. Sift together sugar and cocoa and blend into Allsweet mixture. Beat. Add coffee and mix well.

ORANGE ICING

¼ cup Allsweet
2 cups powdered sugar
¼ cup orange juice
1 tablespoon grated orange rind
1 teaspoon vanilla

Cream Allsweet and add sugar and orange juice. Beat well. Add orange rind and vanilla. Use on gingerbread, or plain or spice cake.

Cookies

REFRIGERATOR COOKIES

1 cup Allsweet
2 cups brown sugar
2 eggs
3½ cups sifted flour
½ teaspoon salt
1 teaspoon soda
1 cup chopped nuts

Cream Allsweet and brown sugar. Add eggs and mix well. Sift flour, salt and soda together; add nuts and combine with creamed mixture. Mold into a roll, wrap in waxed paper, and put into refrigerator over night, or until needed. Slice very thin, bake in moderate oven (375° F.) 12 minutes or until lightly browned. Yield: 5 dozen.

CHOCOLATE NUT COOKIES

½ cup melted Allsweet
1 egg
1 cup brown sugar
1½ cups sifted flour
6 tablespoons cocoa or 2 squares chocolate
½ teaspoon soda
½ cup milk
1 teaspoon vanilla
1 cup broken nut meats

Beat egg. Add sugar gradually. Add melted Allsweet. Beat. Alternately add sifted dry ingredients and milk. Add nuts and vanilla. Drop by teaspoonfuls onto a baking sheet. Bake 10 minutes in a moderately hot oven (400° F.). Yield: About 3 dozen cookies.

NUGGETS

½ cup Allsweet
2 tablespoons sugar
⅞ cup sifted flour
⅛ teaspoon salt
1 teaspoon vanilla
1 cup chopped pecans

Combine all ingredients, mixing thoroughly. Form into 1-inch balls. Place on a cookie sheet. Bake in a moderate oven (350° F.) about 15 minutes. Do not brown. Cool. Yield: 20 balls.

ALLSWEET CAKE. It "tastes expensive" — because the shortening has the richness of a fine table spread recipe. See page 1.

4 Martha Logan "Speci

APPETIZERS. Spread them *first* with delicious, fresh-tasting Allsweet — and save money! See page 8 for sandwich spreads.

PEANUT BUTTER COOKIES. The recipe for these thrifty cookies is on page 6. The whole family will love them.

als" made with Allsweet

DATE PUDDING. Both the pudding and the delicious Amber Sauce are enriched the thrifty way — with Allsweet. Recipe, page 7.

¼ cup Allsweet
½ cup peanut butter
½ cup sugar
2 eggs
1 cup finely chopped dates
1 cup sifted flour
1½ teaspoons baking powder
¼ cup milk

Cream peanut butter and Allsweet together. Add sugar and cream until fluffy. Add eggs one at a time, beating thoroughly. Add the finely chopped dates. Sift flour and baking powder together; add to creamed mixture, alternately with milk. Beat well after each addition. Drop by teaspoonfuls on a greased cookie sheet and bake in a moderate oven (350° F.) for 15 to 20 minutes. The cookies should be delicately browned. Yield: 3 dozen.

Desserts and Sauces

MOLASSES STEAMED PUDDING

½ cup melted Allsweet
1 egg
1 cup molasses
1 cup boiling water
1 teaspoon soda
3 cups sifted flour
½ teaspoon cloves
1 teaspoon cinnamon
½ cup raisins
1 cup chopped nuts

Beat egg. Add molasses. Dissolve soda in boiling water and add to molasses and egg. Sift flour and spices together. Add flour to liquid slowly, stirring to blend thoroughly. Add melted Allsweet blending well. Add nuts and raisins last. Steam in a greased 3-pound tin, covering top of tin with paper. Steam 1½ to 2 hours.

CREAM PUFFS

½ cup Allsweet
1 cup boiling water
1 cup flour
1 teaspoon salt
4 eggs

Add Allsweet to water and bring to a boil. Add flour and salt all at once and stir vigorously until ball forms in center of pan. Cool slightly (about 5 minutes). Add unbeaten eggs, one at a time, beating thoroughly after each egg. Mixture should be very stiff. Shape on greased cookie sheet by dropping from spoon or pastry bag. Bake 15 minutes at 450° F. Reduce oven temperature to moderate (350° F.) and bake 30 minutes. Cool, fill with cream filling, ice cream, whipped cream, chicken salad, ham salad, braunschweiger, or sharp cheese. Yield: 1 dozen large cream puffs.

DATE PUDDING

4 tablespoons Allsweet
1 cup sugar
1 egg
2 cups sifted flour
1 teaspoon soda
1 teaspoon baking powder
1 cup milk
1 cup chopped dates
½ cup nuts
1 teaspoon vanilla or lemon

Combine all ingredients according to cake method. Pour in greased 2-quart mold. Cover with waxed paper. Steam 2 hours. Yield: About 8 servings.

PUDDING SAUCE

1 tablespoon Allsweet
1 cup sugar
2 tablespoons flour
⅛ teaspoon salt
1 cup hot water
1 egg yolk
1 teaspoon vanilla

Combine sugar, flour, salt and water. Bring to a boil. Stir in Allsweet. Let cool. Add beaten egg yolk and vanilla.

AMBER SAUCE

¼ cup Allsweet
1 cup brown sugar
½ cup corn syrup
½ cup cream
¼ teaspoon vinegar

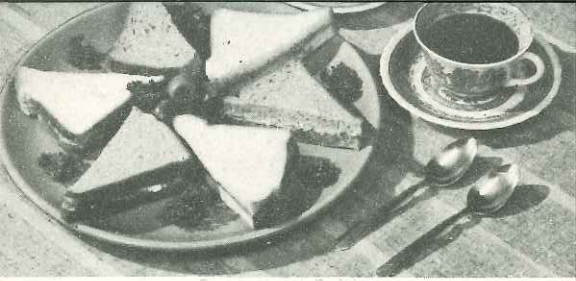
Boil sugar and syrup. Add remaining ingredients and boil 5 minutes. Serve hot or cold.

CHOCOLATE SAUCE

2 tablespoons Allsweet
2 squares chocolate
½ cup milk
1 cup sugar
½ teaspoon vanilla

Combine melted chocolate, milk and sugar. Cook until it thickens, about 5 minutes. Remove from fire. Add Allsweet and vanilla. Stir well. Serve hot or cold.

CHOCOLATE REFRIGERATOR CAKE 7



ASSORTED SANDWICHES

Sandwiches

Well spread bread is the basis of all good sandwiches. Allsweet creams so easily and quickly that every one can make sandwiches the good way.

For variety, blend in different flavorings with the Allsweet for each type of sandwich filling.

For Meat Sandwiches, flavor Allsweet with horseradish . . . chili sauce . . . mustard . . . Worcestershire sauce . . . onion or garlic.

For Poultry, flavor Allsweet with catsup.

For Fish, flavor Allsweet with lemon . . . caper . . . mixed pickle.

For Cheese, flavor Allsweet with mustard . . . cayenne pepper . . . nutmeg . . . pimiento.

CORNED BEEF SANDWICHES

Allsweet
½ teaspoon mustard
Horseradish
1 cup diced, cooked or canned corned beef
¼ cup mayonnaise

Flavor creamed Allsweet with a dash of mustard and horseradish. Spread generously on plain or toasted whole wheat bread. Combine corned beef with mayonnaise. Serve as open sandwich.

STRIPED APPETIZER SANDWICHES

Cut thin slices of rye bread into rectangles 1-inch by 2 inches. Spread with mustard flavored creamed Allsweet. Cut thin slices of salami or thuringer and thin slices of dill pickle into rectangles ½-inch by 2 inches. Place a slice of each on the bread.

WE WANT YOU TO KNOW

Under the supervision of the world's largest food laboratory, pure, wholesome Allsweet Margarine is made of fine American vegetable oils, scientifically mixed with fresh, pasteurized, skimmed milk. It is accepted by the Council on Foods of the American Medical Association.

In actual taste tests, many food *experts* have failed to distinguish Allsweet Margarine from spreads that cost more. There's real evidence of Allsweet's "guest-quality" goodness.

ALLSWEET ENRICHED WITH VITAMIN A

Not only is Allsweet a delicious food, it is nutritious as well. Every pound of Allsweet is enriched with not less than 9,000 U. S. P. units of Vitamin A. Two ounces of Allsweet will furnish 28 per cent of the minimum daily requirement of Vitamin A for the adult.

Good Housekeeping Bureau — ACCEPTED — American Medical Assn.

SWIFT & COMPANY

Makers of Allsweet
the "Guest-Quality" Spread

63175 Litho in U. S. A.